vinumterra

Idda Rosso Etna Rosso DOP - Gaja/ Graci

GAJA

The Producer:

The Gaja and Graci families own 20 hectares of vineyards, between 600m and 800m a.s.l., in the village of Belpasso and Biancavilla. The grape varieties currently planted are Nerello Mascalese and Carricante. IDDA, meaning 'She' in Sicilian dialect and named after Mount Etna, is produced from Nerello Mascalese grapes grown on the South West slopes of the volcano. Sulfurous notes bound to sweet aromas, like marzipan, yet sour black cherry and mulberry rise from the glass. The wine shows notes of candid citrus fruits, tomato leaves and oregano. Idda has a clear expression of ripe and sweet fruit on the palate. A good and mineral length, with hints of flint. A medium structure with good acidity make it enjoyable and refreshing.

The Wine:

Fermentation and maceration for around three weeks partially in oak and in concrete vats. Followed by 24 months of ageing in oak and concrete

Tasting Notes:

- Intense and bright ruby color. Violet, black cherry and mulberry notes rise from the glass. 2019 IDDA has a clear expression of ripe and sweet fruit on the palate, yet shows accents of tomato leaves and oregano. With a charming and juicy body, characterized by harmony and freshness, with ripe and well-integrated tannins. The finish is lingering.

Code: 2283
Pack: 6x75cl
Vegan: No
Vegeterian: No

Closure: Natural Cork

